



2024 HOLIDAY



ANGUS GLEN
GOLF CLUB



ANGUS GLEN GOLF CLUB PRESENTS

FAIRWAY OF LIGHTS

ANNUAL WINTER LIGHT SHOW

Coming December 2024

Fairway of Lights: Enhance your corporate holiday event at Angus Glen and enjoy a night under the stars.

Transform your corporate holiday event into an unforgettable experience at Angus Glen's Fairway of Lights. Delight your guests with a dazzling light show that brings the festive season to life, turning our scenic golf course into a winter wonderland.

As part of your event, guests can embark on a self-guided walk through beautifully illuminated grounds and Angus Glen shines with vibrant holiday hues. Our meticulously curated exhibit captures the essence of the holidays, offering a sensory journey that fills hearts with joy.

Enhance the ambiance of your gathering with magical live entertainment, including carolers, visits with Santa, fire performers, children's characters and more. The Fairway of Lights provides the perfect backdrop for making cherished memories and celebrating the season with your colleagues.

To add this enchanting experience to your corporate event, please speak to your event representative for more information. Let us help you create a holiday celebration that leaves a lasting impression on your guests. Join us at Angus Glen and let the season's glow fill your event with joy and wonder!



**FAIRWAY
OF LIGHTS**

For more information email events@angusglen.com

[ANGUSGLEN.COM/WINTERATANGUS](https://angusglen.com/winteratangus)





Events at Angus Glen

Since opening in 1995, Angus Glen Golf Club has earned an enviable reputation as a trailblazer in the golf industry, hosting a diverse array of events. We continually strive to stay at the forefront of the industry, working diligently to provide services that exceed guests' expectations.

Angus Glen Golf Club is more than just golf. Whether dining, hosting a social event, or attending a wedding, the majestic clubhouse and exceptional service ensure an unrivaled experience for all guests.

VENUE COSTS

Your Event Specialist will do their best work with your vision and budget. Minimum spend requirements vary by day of the week and the timing of your event.

Enhancing Your Experience

The following are included with your booking:

- Chiavari chairs
- Bengaline Linen with a choice of 5 colours
- White Napkins
- Stainless Steel Flatware
- White Porcelain Dinnerware
- Glassware
- Table numbers
- Self-serve coat check
- Complimentary Parking

Festive Brunch Buffet

\$65

- Priced per person
- Min. 40 guests required
- 90 min seating

Soup of the Day

Assorted Rolls and Flatbread with Creamery Butter

Fresh Fruit Platter

Oven Fresh Muffins, Croissants and Danish Pastries

Atlantic Smoked Salmon
Red Onion, Capers

Field Greens Cherry Tomato, Cucumber, House Vinaigrette

New Red Potato Salad

Bacon and Breakfast Sausage

Scrambled Eggs

Buttermilk Pancakes with Maple Syrup

Home Fries

Roast Turkey Sage Stuffing, Pan Gravy and Cranberry Preserves

Mashed Potatoes

Seasonal Vegetables

Assorted Festive Cookies, Squares, Pastries

Coffee, Tea and Assorted Juices

ENHANCEMENT

Additional per person

Pan-Seared Salmon with Dill Cream Sauce 8

Roast Beef Striploin with Pan Jus and Horseradish 10

Live Waffle Station with Fresh Berries, Chocolate & Caramel Sauce, Whipped Cream 12

Live Omelet Station Fresh cooked omelets with a variety of delicious toppings 17

Holiday Plated Lunch

\$64 3 COURSE / \$74 4 COURSE

- Priced per person
- Choose One Option from Each Section
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

SALAD

Field Greens Julienne Carrot, Cucumber, Dried Cranberries, Mulled Cider Vinaigrette

Romaine Hearts Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

Baby Spinach Pumpkin Seeds, Pears, Goat Cheese Crumble, Shallot Vinaigrette

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Preserves

Slow-Cooked Alberta Striploin with Peppercorn Sauce

Chicken Supreme with Port Wine Jus

Pan-Seared Atlantic Salmon with Citrus Butter

SOUP

Potato Leek

Roasted Tomato Soup with Basil Drizzle

DESSERT

Berry French Macaroon Cake

Short Cake Berry Yule Log

Apple Crumble Tart

S'mores Cake

Black and White Mousse Cake

Brownie Cheesecake

Salted Caramel Chocolate Mousse Tower

ADDITIONS & UPGRADES:

See available options on page 7

Holiday Lunch Buffet

\$58

- Priced per person
- Min. 40 guests required
- 90 min seating

Assorted Rolls and Flatbread with Creamery Butter

Soup of the Day

Field Greens with Julienne Cucumber, Cherry Tomatoes, Yellow and Red Peppers, Mulled Cider Vinaigrette

Baby Spinach Sliced Mushrooms, Onion Sprouts, Roasted Shallot Vinaigrette

Romaine Hearts Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Oven Roasted Turkey with Sage Stuffing, Pan Gravy and Cranberry Sauce

Baked Haddock with Lemon Dill Cream Sauce

Roasted New Potatoes

Seasonal Vegetables

Penne Al Forno

Chef's Selection of Festive-Themed Desserts
Cakes, Pies, Tarts, Squares and Pastries

Coffee and Tea

Canapés

- Priced per dozen

Chef Selection Passed Hors D'oeuvres and Canapés 49

Reception Platters

- Priced per platter

Traditional Cheese Platter	282
Vegetable Crudité	232
Mediterranean Dip & Spreads	220
Hummus & Grilled Pita	188
Cocktail Sandwiches	287
House Smoked Atlantic Salmon	365
Shrimp Cocktail with Old Fashioned Cocktail Sauce	391
Pastry Platter	99
Freshly Baked Cookie Platter	99
Fruit Platter	172

Food Stations

- Priced per person
- Based on one hour of continuous service

ANTIPASTO 13

Min. 40 guests required

Prosciutto, Genoa Salami, Melon, Marinated Olives, Grilled Vegetables, Tomato & Bocconcini, Marinated Artichoke Hearts with Focaccia Bread

RISOTTO STATION WITH LIVE CHEF 16

Min. 40 guests required

Creamy Arborio Rice Simmered in Rich Vegetable Stock and Woodland Mushrooms
topped with Parmesan Cheese and Fresh Herb

OYSTER BAR 14

Min. 40 guests required

Selection of Choice Oysters on a Half Shell
Accompanied by Cocktail Sauce, Lemon Aioli, Horseradish, Homemade Hot Sauce

Freshly Shucked Oyster Station with Chef 107

SUSHI 6

100 pieces minimum. Priced per piece.

Selection of Fish & Vegetable Sushi with Wasabi, Pickled Ginger and Soy



Holiday Plated Dinner

\$69 3 COURSE / \$79 4 COURSE

- Priced Per Person
- Choose One Option from Each Section
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

SOUP

Butternut Squash and Roasted Apple

Cream of Wild Mushroom

Roast Tomato Soup with Basil Drizzle

Potato Leek

Hearty Minestrone

New Brunswick-style Seafood Chowder

SALAD

Field Greens with Julienne Pears, Pomegranate Vinaigrette

Baby Arugula with Dried Cranberries, Honey-balsamic Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Baby Spinach with Candy Striped Beets, Goat Cheese Crumble, Maple-Sherry Vinegar Dressing

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

Braised Lamb Shank with Root Vegetables, Roasted Garlic Potato Mash

Veal Osso Bucco with Risotto Milanese, Buttered Beans, Gremolata

Roast Chicken Supreme with Port Wine Jus

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Preserves

Roast Angus Prime Beef Rib with Yorkshire Pudding

Herb Roasted Striploin with Mushroom Sauce

Pan-Seared Atlantic Salmon with Lemon Ginger Butter Sauce

DESSERT

Berry French Macaroon Cake

Short Cake Berry Yule Log

Salted Caramel Chocolate Mousse Tower

S'mores Cake

Black and White Mousse Cake

Brownie Cheesecake

Apple Crumble Tart

DUO ENTRÉE*

Upgrade to a Duo Entrée additional \$11 per person

Grilled New York Medallion & Chicken Breast with French Onion Sauce

Herb Crusted Haddock & New York Steak with Cabernet Jus

Seared Chicken Breast & Atlantic Salmon with Leek and Dill Cream Sauce

* Average total protein portion is 9–12 oz, depending on the Duo mix

ADDITIONS & UPGRADES:
See available options on page 7



Plated Meal

Additions & Upgrades

ADDITIONS

- Priced per person

Cream of Mushroom Soup with Fresh Chives	10
Plum Tomato Purée with Basil	10
Potato Leak Velouté with Crispy Potato Matchsticks	10
Roast Cauliflower Soup with Garlic Herb Croutons	10
Sweet Potato Red Curry Soup with Coconut Milk Drizzle	10
Pasta Fagioli Soup with Parmesan Cheese	10
Penne Arrabbiata	10
Rigatoni a la Vodka with Pancetta	10
Shrimp Cocktail with Old Fashioned Cocktail Sauce	11
Cheese Tortellini with Herb Cream Sauce	12
Antipasto Plate Prosciutto, Genoa Salami, Melon, Marinated Olives & Artichoke Hearts, Grilled Vegetables, Tomato & Bocconcini with Focaccia Bread	13
Mushroom Stuffed Ravioli with Marinara Sauce	14
Tomato & Mozzarella Risotto	14

PALATE CLEANSER

Sorbet Choice of Lemon, Raspberry, Strawberry, Mango	6
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UPGRADES

- Priced per person

SALAD

Artisan Greens Rosemary Roasted Beets, Crumbled Feta Cheese, Maple Vinaigrette	3
Artisan Greens Whipped Lemon Ricotta, Toasted Hazelnuts, Dried Cranberries, White Balsamic Dressing	3
Baby Gem Lettuce Broken Caesar Dressing, Garlic Hummus, Charred Tomato, Parmesan Cheese, Crispy Chickpeas	3
Kale Salad Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts	3
Boston Leaf Lettuce Fresh Orange, Almonds, Greek Yogurt and fresh herb dressing	3

DESSERT

Candy Cane Crème Brûlée	3
Flourless Chocolate Cake Macerated Strawberries	3
Pistachio Raspberry Cheesecake	3
Berry Brûlée Tart	3
Vanilla Buttermilk Panna Cotta	3

ACCOMPANIMENTS

Buttermilk and Chive Mashed Potatoes	5
Roasted Garlic Mashed Potatoes	5
Sweet Potato and Yukon Mashed Potatoes	5
Seasonal Vegetable Bundles	6
Grilled Vegetable Napoleon	6
Grilled Asparagus	4
Fine Herb Risotto	9
Woodland Mushroom Risotto	9
Golden Duchess Potato	5
Gratin Dauphinoise Potato	5



Holiday Dinner Buffet

\$86 3 COURSE / **\$74** 4 COURSE

- Priced Per Person
- Min. 40 guests required
- 90 min seating

Assorted Rolls and Flatbread

with Creamery Butter and Hummus

Soup of the Day

Romaine Hearts Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Organic Quinoa Salad

Antipasto Platters with Grilled Vegetables, Marinated Olives, Genoa Salami, Pickled Artichoke Hearts

Oven Roasted Turkey with Traditional Stuffing, Pan Gravy and Cranberry Sauce

Mushroom and Spinach Risotto

Roasted New Potatoes

Seasonal Vegetables

Pasta Primavera

New Brunswick-style Seafood Chowder

Select one of the following:

Roast Prime Rib Beef

with Red Wine Jus

Seared Atlantic Salmon

with Grilled Vegetable Salsa

Grilled Chicken Breast

with Lemon Herb Jus

Chef's Selection of Festive-Themed

Desserts Cakes, Pies, Tarts, Squares and Pastries

Coffee and Tea

Angus Glen Marché Reception

\$71

- Priced per person
- Min. 50 guests required
- Based on 1.5 hours of continuous service

Mac and Cheese Bar

Three Cheese Macaroni served with Scallions, Hot Peppers, Smoked Chicken, Bacon, Ham, Diced Tomatoes

Taco & Nacho Bar

Warm Flour Tortillas & Corn Chips with Chili Seasoned Beef, Chipotle Chicken, Pico de Gallo, Sour Cream, Salsa, Shredded Lettuce, Shredded Cheese

Sliders

Beef Patties or Pulled Pork with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese, Chipotle Mayonnaise, Dill Pickles on Mini Sesame Kaisers

Antipasto & Gourmet Pizza

Selection of Pizzas — Sausage and Pepperoni, Margherita, Forest Mushroom

Antipasto — Grilled Vegetables, Genoa Salami, Tomato and Baby Arugula Salad, Marinated Olives

Fish & Chips

Beer Battered Haddock with Fresh-cut Angus Fries, Garlic Salt, Cajun Spice, Garlic Aioli, Malt Vinegar Chipotle Mayonnaise, Ketchup, Tartar Sauce

Sweet Table

Assorted Mini Tarts, Fresh Baked Cookies, Dessert Shooters, Fresh Fruit Skewers



Late Night Stations

- Priced per person
- Quantities ordered for each selection must be at least 50% of guests in attendance

SMALL EATS

Grilled Cheese	9
Add Fries	3
Poutine	10
Fresh Cut Angus Fries with Vegetarian Gravy, Cheese Curds, Shredded Cheddar, Scallions, Chipotle Aioli, Cajun Seasoning	
Sliders	14
Beef Patties with Caramelized Onions, Sautéed Mushrooms, Shredded Cheese	
Hot Dog Sliders	10
All Beef Mini Franks with Shredded Cheese, Onions, Relish, Hot Peppers, Sauerkraut, Ketchup, Mustard	
Tacos & Nachos	12
Warm Flour Tortillas & Corn Chips with Chili Scented Beef, Jack and Cheddar Cheese, Sour Cream, Bell Peppers, Jalapenos, Scallions, Shredded Lettuce, Guacamole	
Pizza	9
Selection of Pizzas – Pepperoni, Margherita, Deluxe, Grilled Vegetable	

SWEETS

Deluxe Sweet Table	22
Assorted Cakes and Pies, Fresh Baked Cookies, Mini Pastries, Fresh Fruit Platter Served with Freshly Brewed Coffee and Teas	
Ice Cream Sundae	11
Chocolate & Vanilla Ice Cream with Berry Compote, Chocolate Chips, Caramel Sauce, Hot Fudge Sauce, Raspberry Sauce, Sprinkles, Fresh Whipped Cream	
Belgium Waffle	11
Fresh Whipped Cream, Berries, Banana Foster, Maple Syrup, Caramel Sauce	
Chocolate Fountain	15
Warm Chocolate with Fresh Whipped Cream, Selection of Fresh Cubed Fruit, Lady Fingers, Marshmallows	



Bar Packages

- Priced per person
- Open Bar for 6 Hours

STANDARD BAR 50

Domestic Bottled Beer Budweiser, Bud Light, Mill Street Organic

House Rail Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch

House Wine East West Cab-Nero, Niagara, East West Pinot Grigio, Niagara

Non-Alcoholic Soft Drink

Freshly Brewed Coffee and Tea

PREMIUM BAR UPGRADES 60

Sparkling Wine Toast

Domestic, Premium & Imported Bottled Beer Budweiser, Bud Light, Mill St Organic, Bud Light Lime, Stella Artois, Corona, Michelob Ultra, Alexander Keith's

Coolers Smirnoff Ice, Sandbagger Transfusion

House Rail Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch

Premium Liquors & Back Bar

Ketel One, Tanqueray, Crown Royal, Appleton Estate VX, Johnnie Walker Black Label Scotch, Jose Cuervo Tequila, Jack Daniels, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum, Glenfiddich 12 Year, La Sauza Silver Tequila

Liqueurs Amaretto Disaronno, Baileys Irish Cream, Cointreau, Drambuie, Grand Marnier, Kahlua, Malibu Coconut Rum, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon and McGuinness Crème de Cacao, Sour Puss Raspberry

House Wine East West Cab-Nero, Niagara, East West Pinot Grigio, Niagara

Non-Alcoholic Soft Drink, Natural & Sparkling Water (2 bottles/table)

Freshly Brewed Coffee and Tea

ENHANCEMENT

Additional per person

Bar Extensions

Standard Bar 1 hour 10.50

Premium Bar 1 hour 12.75

House Wine Service 17

Deluxe Wine Service 18

Premium Wine Service 20

Sparkling Wine for Toast 9

Mimosa 10.50

Non-Alcoholic Drink Package 11.50

Unlimited Soft Drinks, Assorted Juices, Mocktails, Bottled Water, Coffee, Tea

Natural & Sparkling Water

2 Bottles per table 13.75

Unlimited 19

Punch









Per Bowl

Alcoholic Punch 135

Non-Alcoholic Punch 50



Room Capacity

	THEATRE STYLE 	DINNER 	DINNER & DANCE FLOOR 	RECEPTION WITH FOOD STATIONS 	RECEPTION WITHOUT FOOD STATIONS 	STATIONED COCKTAIL 	COCKTAIL RECEPTION 	BUFFET DINNER 
GREAT HALL	600	500	400	650	800	600	500	400
MACKENZIE HALL	300	250	170	350	400	300	250	170
ELGIN HALL	300	250	170	350	400	300	250	170
VICTORIA ROOM	100	72	64	120	200	100	72	72
KENNEDY LOFT	150	110	—	—	—	100	150	80
NORTH MARQUEE	350	200	180	—	—	250	300	—
FURYK ROOM	50	40	—	—	—	40	50	—
AWS BOARDROOM	—	20	—	—	—	—	—	—
SORENSTAM ROOM	40	30	—	—	—	30	40	—



Room Rentals & Minimum Spend

	RENTAL FEE (\$)	MAY 1 – SEPT 30		OCT 1 – APR 30	
		MONDAY – THURSDAY	FRIDAY – SUNDAY	MONDAY – THURSDAY	FRIDAY – SUNDAY
GREAT HALL	2,000	12,000	23,000	10,000	20,000
MACKENZIE HALL	2,000	6,000	12,000	5,000	10,000
ELGIN HALL	2,000	6,000	12,000	5,000	10,000
VICTORIA ROOM	1,000	5,000	6,000	4,000	5,000
KENNEDY LOFT	1,000	5,000	6,000	4,000	5,000
NORTH MARQUEE	2,000	6,000	12,000	5,000	10,000
FURYK ROOM	—	2,500		2,000	
AWS BOARDROOM	—	1,500		1,000	
SORENSTAM ROOM	—	1,500		1,000	



Event Information

EVENT TIMELINES

- Final confirmation of guests is required seven business days before the function date by noon, excluding holidays for all food functions.
- The guaranteed number of guests must not fall below the minimum menu and room requirements.
- Day-of additions due to guests' dietary needs or allergies will be subject to availability.

PRICES

- Within this package, prices are subject to 13% H.S.T. and a 17% Facility Fee (unless otherwise specified).
- Halal options available. Pricing upon request.
- All prices shown in this package are guaranteed through December 2025.
- Angus Glen will guarantee the food prices in this package six months after the date of the agreement, but thereafter Angus Glen reserves the right to increase prices (other than golf fees) to reflect increased costs.
- Angus Glen will use reasonable efforts to mitigate the effect of such price increases, for instance, by allowing appropriate menu substitutions.
- Multiple entrée surcharge for two entrées is \$5.00 per guest and \$7.50 per guest for three entrées. Place cards are mandatory with an entrée signifier at each guest's seat prior to dinner service, and must be delivered to Angus Glen a minimum of 24 hours before the event. The same starch selection is required when multiple entrées are offered.
- Room minimums apply
- Events taking place on Statutory Holidays may have additional setup charges. Please inquire with your Angus Glen Golf Club representative.

ROOM RENTAL

- This fee is charged for the guaranteed exclusivity of the room(s) during the contracted time of your event.

FOOD PRACTICES

- Due to liability, all food items provided by Angus Glen must be consumed on-site.
- No food or beverage of any kind may be brought in or removed from the property or grounds of Angus Glen by the Client without the advanced written permission of the Club.
- Food and beverages approved to be brought and served on-premise are subject to such service and/or labour charges deemed necessary by the Club.
- Single shots (available only at the bar) are included in the Standard and Premium bar packages. Angus Glen's bartenders and/or Event Managers at anytime during bar service can stop shots, limit number of beverages at one time, cut individuals from liquor service and if required ask a guest to vacate the facility at their discretion; based on OGCL guidelines. Angus Glen strictly follows all Ontario Liquor Licence laws.
- Events with 100 guests or less will have single-sided buffets set-ups. Those with 100–220 guests will be double-sided. Groups with over 220 guests will be provided with two double-sided stations.
- Buffet meal prices for children ages 10 & Under are 30% less than adult buffet meals. Please inquire about children's pricing for plated meals.
- Angus Glen maintains the right to make substitutions on food items.

FACILITY FEE

- This fee is for the set-up of the room and mandatory event amenities.
- Room set-up can include: tables, chairs, linens and table numbers. Event amenities include parking, unlimited wi-fi, directional signage, cleaning of the facility and surrounding areas before and after your event, snow clearing and facility maintenance.



SALES TEAM

CHRISTY FIELD

Sales Manager
Special Events & Weddings
x 226 | 647-929-2580
cfield@angusglen.com

AMANDA SNELL

Special Events Sales Coordinator
x 731 | 416-737-5834
asnell@angusglen.com

AADILA HAFEJI

Special Events Sales Coordinator
x 214 | 647-473-6817
ahafeji@angusglen.com



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905-887-0090



ANGUSGLEN.COM

Wine

- Priced per bottle

RED

East West Cab-Nero , Niagara	35
Inniskillin Pinot Noir , Niagara	39
Angus The Bull Cabernet Sauvignon , Australia	44
Argento Malbec , Argentina	44
Jackson Triggs Merlot , Ontario	45
Jackson Triggs Reserve Cabernet Sauvignon , Ontario	47
Masi Valpolicella , Italy	55
Kingston Estate Shiraz , Australia	56
Bread and Butter Cabernet Sauvignon , California	62
J. Lohr Seven Oaks Cabernet Sauvignon , California	68
Edge Cabernet Sauvignon , California	95

ROSE

Trio Rose , Ontario	52
Flat Rock , Ontario	58
Besini Rose , Georgia	51

WHITE

East West Pinot Grigio , Niagara	39
Inniskillin Riesling , Niagara VQA	40
Jackson Triggs Chardonnay , Ontario	45
Jackson Triggs, Reserve Sauvignon Blanc , Ontario	47
Ruffino Pinot Grigio , Italy	51
Kim Crawford Sauvignon Blanc , New Zealand	61
Bread and Butter Cabernet Sauvignon , California	62

WINE SERVICE

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service.

Please inquire about wine service pricing.



Cocktail Stations

PRICED PER DRINK

Quantities ordered for each selection must be at least 50% of guests in attendance

OLD FASHIONED

9.75

Choice of Three of the 5 Options.

Classic Old Fashioned 1 oz Seagrams Rye, House-made Bitters, Simple Syrup, Orange Peel

Angus Glen Honey Old Fashioned 1 oz Bulleit Bourbon, House-made Bitters, Angus Glen's Own Honey, Orange Peel

Citrus Jack Old Fashioned 1 oz Jack Daniels, House-made Orange Bitters, Simple Syrup, Orange Peel

Spiced Old Fashioned 1 oz Captain Morgan Spiced Rum, House-made Bitters, Angus Glen's Own Honey, Orange Peel

Jalapeño Tequila Old Fashioned 1 oz Jose Cuervo, House-made Jalapeño Bitters, Angus Glen's Own Honey, Orange Peel

GIN & SPRITZ

8.50

Pimm's Cup 1 oz Pimm's, Ginger Ale

Cucumber Gin & Tonic 1 oz Gordon's Dry Gin, Tonic, Cucumber Garnish

Ruby Gin Fizz 1 oz Gordon's Dry Gin, Grapefruit Juice, Soda Water

CAESAR

8.50

Choice of Three of the 5 Options.

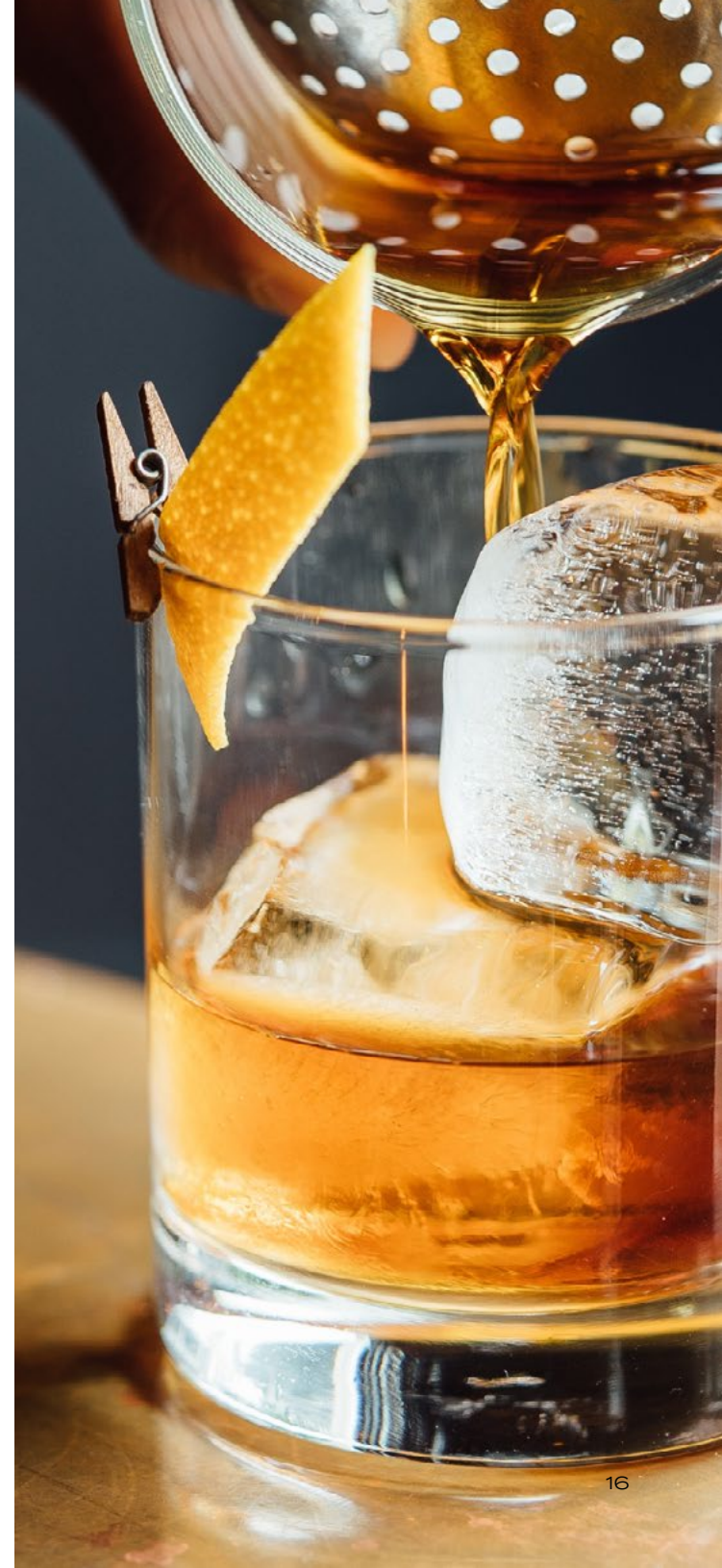
Classic Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tabasco, Worcestershire

Spicy Classic Caesar 1 oz Crown Royal Whiskey, Clamato Juice, Tabasco, Worcestershire, Dash of Spice Blend

Pickled Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tabasco, Worcestershire, Pickle Spear, Dash of Pickle Brine

Smoked Caesar 1 oz Smirnoff Vodka, Clamato Juice, Tabasco, Worcestershire, Dash of Liquid Smoke, Pinch of Smoked Paprika

Jose's Caesar 1 oz Jose Cuervo, Clamato Juice, Tabasco, Worcestershire



SALAD

Baby Greens Julienne Carrot, Cucumber, Dried Cranberries, Mulled Cider Vinaigrette

Romaine Hearts Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Baby Spinach Pumpkin Seeds, Pears, Goat Cheese Crumble, Shallot Vinaigrette

SOUP

Roasted Tomato Soup with Basil Drizzle

Potato Leek

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Preserves

Seared Chicken Supreme with Port Wine Jus

Slow-Cooked Alberta Striploin with Peppercorn Sauce

Pan-Seared Atlantic Salmon with Citrus Butter

DESSERT

Berry French Macaroon Cake

Salted Caramel Chocolate Mousse Tower

Short Cake Berry Yule Log

S'mores Cake

Brownie Cheesecake

Apple Crumble Tart

Black and White Mousse Cake



Holiday Plated Lunch

\$64 3 COURSE

\$74 4 COURSE

- Priced Per Person
- Choose One Option from Each Section
- 90 min seating
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas (Decaffeinated available upon request)

SOUP

Butternut Squash and Roasted Apple

Cream of Wild Mushroom

Roast Tomato Soup with Basil Drizzle

Potato Leek

Hearty Minestrone

New Brunswick-style Seafood Chowder

SALAD

Field Greens with Julienne Pears, Pomegranate Vinaigrette

Baby Arugula with Dried Cranberries, Honey-balsamic Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Baby Spinach with Candy Striped Beets, Goat Cheese Crumble, Maple-Sherry Vinegar Dressing

DESSERT

Berry French Macaroon Cake

Short Cake Berry Yule Log

Apple Crumble Tart

S'mores Cake

Salted Caramel Chocolate Mousse Tower

Black and White Mousse Cake

Brownie Cheesecake

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Chutney

Pan-Seared Atlantic Salmon with Lemon Ginger Butter Sauce

Roast Angus Prime Beef Rib with Yorkshire Pudding

Veal Osso Bucco with Risotto Milanese, Buttered Beans, Gremolata

Braised Lamb Shank with Root Vegetables, Roasted Garlic Potato Mash

Roast Chicken Supreme with Herb Jus

Herb Roasted Striploin with Mushroom Sauce

DUO ENTRÉE*

Upgrade to a Duo Entrée additional \$11 per person

Grilled New York Medallion & Chicken Breast with French Onion Sauce

Herb Crusted Haddock & New York Steak with Cabernet Jus

Seared Chicken Breast & Atlantic Salmon with Leek and Dill Cream Sauce

** Average total protein portion is 9–12 oz, depending on the Duo mix*

ADDITIONS & UPGRADES:

See available options on page 7



Holiday Plated Dinner

\$69 3 COURSE

\$79 4 COURSE

- Priced Per Person
- Choose One Option from Each Section
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

Plated Meal Additions & Upgra

ADDITIONS

- Priced per person

Cream of Mushroom Soup with Fresh Chives	10
Plum Tomato Purée with Basil	10
Potato Leak Velouté with Crispy Potato Matchsticks	10
Roast Cauliflower Soup with Garlic Herb Croutons	10
Sweet Potato Red Curry Soup with Coconut Milk Drizzle	10
Pasta Fagioli Soup with Parmesan Cheese	10
Penne Arrabbiata	10
Rigatoni a la Vodka with Pancetta	10
Shrimp Cocktail with Old Fashioned Cocktail Sauce	11
Cheese Tortellini with Herb Cream Sauce	12
Antipasto Plate Prosciutto, Genoa Salami, Melon, Marinated Olives & Artichoke Hearts, Grilled Vegetables, Tomato & Bocconcini with Focaccia Bread	13
Mushroom Stuffed Ravioli with Marinara Sauce	14
Tomato & Mozzarella Risotto	14

PALATE CLEANSER

Sorbet Choice of Lemon, Raspberry, Strawberry, Mango	6
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UPGRADES

- Priced per person

SALAD

Artisan Greens Rosemary Roasted Beets, Crumbled Feta Cheese, Maple Vinaigrette	3
Artisan Greens Whipped Lemon Ricotta, Toasted Hazelnuts, Dried Cranberries, White Balsamic Dressing	3
Baby Gem Lettuce Broken Caesar Dressing, Garlic Hummus, Charred Tomato, Parmesan Cheese, Crispy Chickpeas	3
Kale Salad Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts	3
Boston Leaf Lettuce Fresh Orange, Almonds, Greek Yogurt and fresh herb dressing	3

DESSERT

Candy Cane Crème Brûlée	3
Flourless Chocolate Cake Macerated Strawberries	3
Pistachio Raspberry Cheesecake	3
Berry Brûlée Tart	3
Buttermilk and Vanilla Panna Cotta	3

ACCOMPANIMENTS

Buttermilk and Chive Mashed Potatoes	5
Roasted Garlic Mashed Potatoes	5
Sweet Potato and Yukon Mashed Potatoes	5
Seasonal Vegetable Bundles	6
Grilled Vegetable Napoleon	6
Grilled Asparagus	4
Fine Herb Risotto	9
Woodland Mushroom Risotto	9
Golden Duchess Potato	5
Gratin Dauphinoise Potato	5

Holiday Plated Dinner

\$69 3 COURSE / \$79 4 COURSE

- Priced Per Person
- Choose One Option from Each Section
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

SOUP

Butternut Squash and Roasted Apple

Cream of Wild Mushroom

Roast Tomato Soup with Basil Drizzle

Potato Leek

Hearty Minestrone

New Brunswick-style Seafood Chowder

SALAD

Field Greens with Julienne Pears, Pomegranate Vinaigrette

Baby Arugula with Dried Cranberries, Honey-balsamic Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Baby Spinach with Candy Striped Beets, Goat Cheese Crumble, Maple-Sherry Vinegar Dressing

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Preserves

Roast Angus Prime Beef Rib with Yorkshire Pudding

Herb Roasted Striploin with Mushroom Sauce

Pan-Seared Atlantic Salmon with Lemon Ginger Butter Sauce

Braised Lamb Shank with Root Vegetables, Roasted Garlic Potato Mash

Veal Osso Bucco with Risotto Milanese, Buttered Beans, Gremolata

Roast Chicken Supreme with Port Wine Jus

DESSERT

S'mores Cake

Black and White Mousse Cake

Brownie Cheesecake

Berry French Macaroon Cake

Short Cake Berry Yule Log

Apple Crumble Tart

Salted Caramel Chocolate Mousse Tower

DUO ENTRÉE*

Upgrade to a Duo Entrée additional \$11 per person

Grilled New York Medallion & Chicken Breast with French Onion Sauce

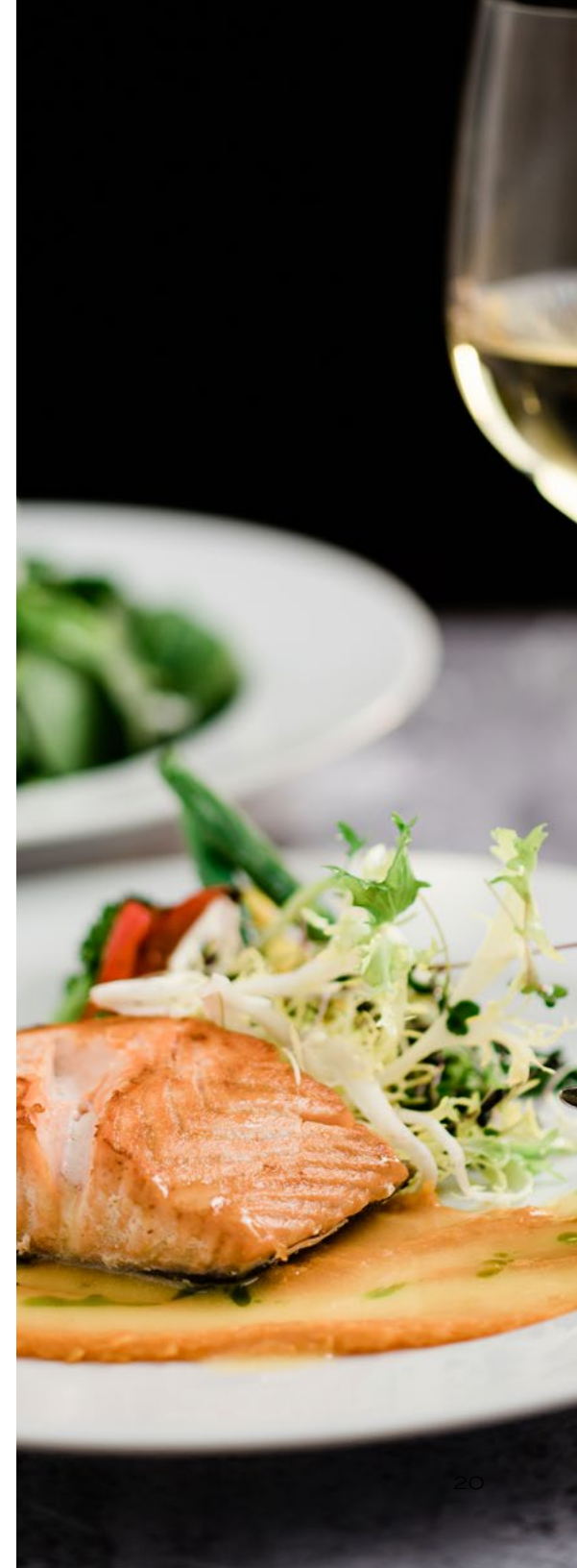
Herb Crusted Haddock & New York Steak with Cabernet Jus

Seared Chicken Breast & Atlantic Salmon with Leek and Dill Cream Sauce

** Average total protein portion is 9-12 oz, depending on the Duo mix*

ADDITIONS & UPGRADES:

See available options on page 6



Holiday Plated Dinner

\$69 3 COURSE / \$79 4 COURSE

- Priced Per Person
- Choose One Option from Each Section
- Served with Assorted Fresh Bread and Rolls & Freshly Brewed Coffee and Teas

SOUP

Butternut Squash and Roasted Apple

Cream of Wild Mushroom

Roast Tomato Soup with Basil Drizzle

Potato Leek

Hearty Minestrone

New Brunswick-style Seafood Chowder

SALAD

Field Greens with Julienne Pears, Pomegranate Vinaigrette

Baby Arugula with Dried Cranberries, Honey-balsamic Vinaigrette

Romaine Hearts with Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing

Baby Spinach with Candy Striped Beets, Goat Cheese Crumble, Maple-Sherry Vinegar Dressing

ENTRÉE

Served with roasted new potatoes, and seasonal vegetables

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Veal Osso Bucco with Risotto Milanese, Buttered Beans, Gremolata

Roast Chicken Supreme with Port Wine Jus

Oven Roasted Turkey with Sage Stuffing, Pan Gravy, Cranberry Preserves

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Black and White Mousse Cake

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